



LUNCH MENU

STARTERS

Confit Rabbit Terrine, Burnt Leek, Pickled Walnut, Hash Brown, Truffle Sauce (D,G,N,Sd)

Smoked Salmon Plate, Horseradish Cream, Capers, Lemon, Dressed Leaves (D,E,F,G,Mu)

BBQ Tenderstem Broccoli, Pea Mousse, Lemon Gel, Ajo Blanco, Spring Leaves (G,N,Sd)

MAIN COURSES

All of the Creedy Carver Chicken, Truffle Mousse, Charred Corn, Romaine Lettuce
Chicken Leg Boulangère, Pickled Onion (D,E,G,S,Sd,Se)

Steamed Hake, Courgette & Basil, Thai Red Prawn & Coconut Mousse, BBQ Aubergine (C,D,E,F,G,N,Sd)

Charred Miso Aubergine, Green Tahini Sauce, Spring Onion, Crispy Onion, Baba Ganoush (G,S,Se,Sd)

DESSERTS

“Ferrero Rocher” Milk Chocolate Mousse, Hazelnut Ganache, Woodford Reserve
Gianduja Feuilletine, Miso Caramel Ice Cream (D,E,G,N,S)

Clotted Cream Parfait, Oakchurch Strawberries, Elderflower, White Balsamic, Lemon Verbena (D,E,G,Sd)

South West Farmhouse Cheese, Homemade Chutney, Celery, Crackers (D,G,N,Sd)

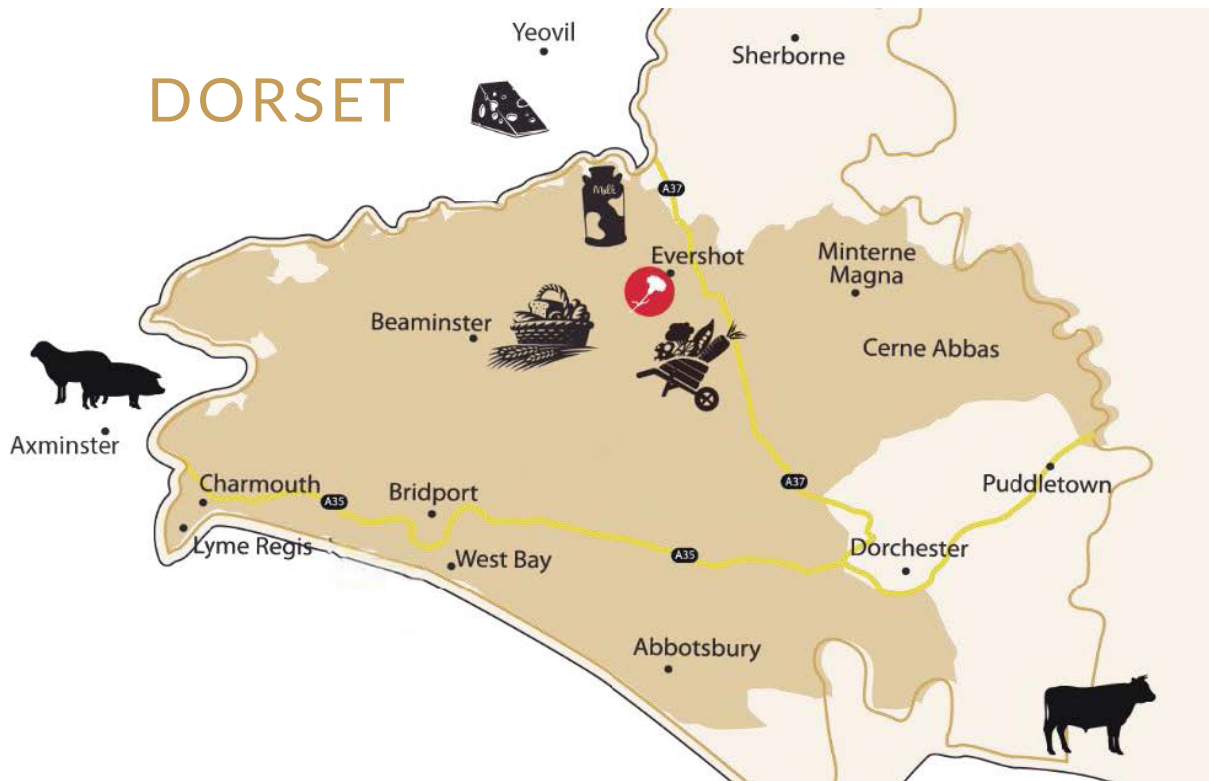
2 Courses £50

3 Courses £55

All prices include VAT. A discretionary service charge of 12% will be added to your bill.

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

THE SUMMER LODGE – LOCAL SUPPLIERS



The Summer Lodge Team (0 miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



Pete Lemmy - Liberty Farm (5 miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



Jason & Rachael Goring - Barbers Cheddar & BlackCow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic Cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.